

the wild fig

FONDUE

Chef's Blend of Cheese
Basque Cured Sausage ~ Roasted Cauliflower
Baby Potatoes ~ Roasted Mushrooms ~ Bosque Pear
Port Marinated Figs ~ Crusty Baguette 44

FLAVORS *of the SUN*

Hummus ~ Falafel with Tzatziki
Baba Ghannouj ~ Olive Tapenade ~ Warm Pita
Sample Platter 36 ~ Add Vegetable Crudité 8

BURRATA & PROSCIUTTO

Oven Roasted Campari Tomatoes, Arugula, Basil,
Grilled Ciabatta, Balsamic Reduction 39

SIMPLE & FRESH

*OYSTERS ~ mignonette, horseradish 5 ea
FRENCH ONION SOUP ~ melted Gruyère crouton 20
THE FIG SALAD ~ field greens, port marinated figs, pancetta, blue cheese, crispy shallots 22
TRUE GREEK SALAD ~ heirloom tomatoes, feta, kalamata olives, red onion, cucumber, green peppers, capers, oregano 23
HALLOUMI & KALE SALAD ~ grilled halloumi, honey beets, caramelized walnuts, blood orange vinaigrette 24
*TUNA TARTARTE ~ chives, ginger, soy, vinegar, lemon, crispy capers, esame rosemary crackers 34
PIL PIL SHRIMP ~ smoked paprika, evoo, garlic, shallots, chipotle chili, toasted baguette 29
*STEAK TARTARE ~ capers, shallots, dijon, parsley, jalapeno evoo, crispy chili pita 34
MOULES FRITES ~ mussels, curry coconut broth, frites, grilled ciabatta 29

HOUSE-MADE PASTA & RISOTTO

LOBSTER RAVIOLI ~ house-made, Maine lobster, leeks, shitake mushrooms, white wine, mushroom jus 50
BLACK TRUFFLE TAGLIATELLE ~ house-made, porcinis, truffle butter, mascarpone 52 ~ add white truffle + A.Q.
CACIO E PEPE ~ house-made linguine, pecorino, cracked black pepper 34 ~ add lobster tail + 45
CAVATELLI ~ spicy Italian sausage, basil, pink tomato sauce 38
NIGHTLY RISOTTO ~ inspired creation of the night A.Q.

LARGE PLATES

BRAISED SHORT RIBS ~ blue cheese & fontina polenta 56.00
SPANISH SEAFOOD STEW ~ fish, shrimp, mussels, clams, saffron aioli, pernod 68
WHOLE FISH OF THE DAY ~ citrus, chili, garlic & herb marinated, grilled, choice of one side AQ
*8OZ. FILET MIGNON ~ Wild Fig frites, cognac green peppercorn demi 68
FISH IN A BAG ~ cherry tomatoes, zucchini, oyster mushrooms, olives, fennel, Herbes de Provence, Pernod AQ
NORTH AFRICAN LAMB SHANK ~ braised, cous-cous, carrot, apricot, currant, white wine harissa jus 52
HALIBUT ~ pan seared, parsnip purée, shitake mushrooms, brussels sprouts, baby carrots, chive oil 56
VEAL LOIN SCALOPPINE ~ potato purée, garlic spinach, lemon caper butter 48
ROASTED CHICKEN ~ Moroccan rub, leeks, heirloom baby carrots, olives, asparagus, pan jus 44

SIDES ~ 16.00

Garlic & Shallot Spinach ~ Wild Fig Frites ~ Asparagus ~ Green Salad ~ Mashed Potatoes
Olives ~ Baby Carrots ~ Fingerling Potatoes ~ Haricot Verts ~ Fontina & Blue Cheese Polenta
Truffle Parmesan Frites 19

SPLIT
CHARGE
5
PER PLATE

Executive Chef ~ Pompeyo Lopez

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please notify staff for more information about these ingredients.